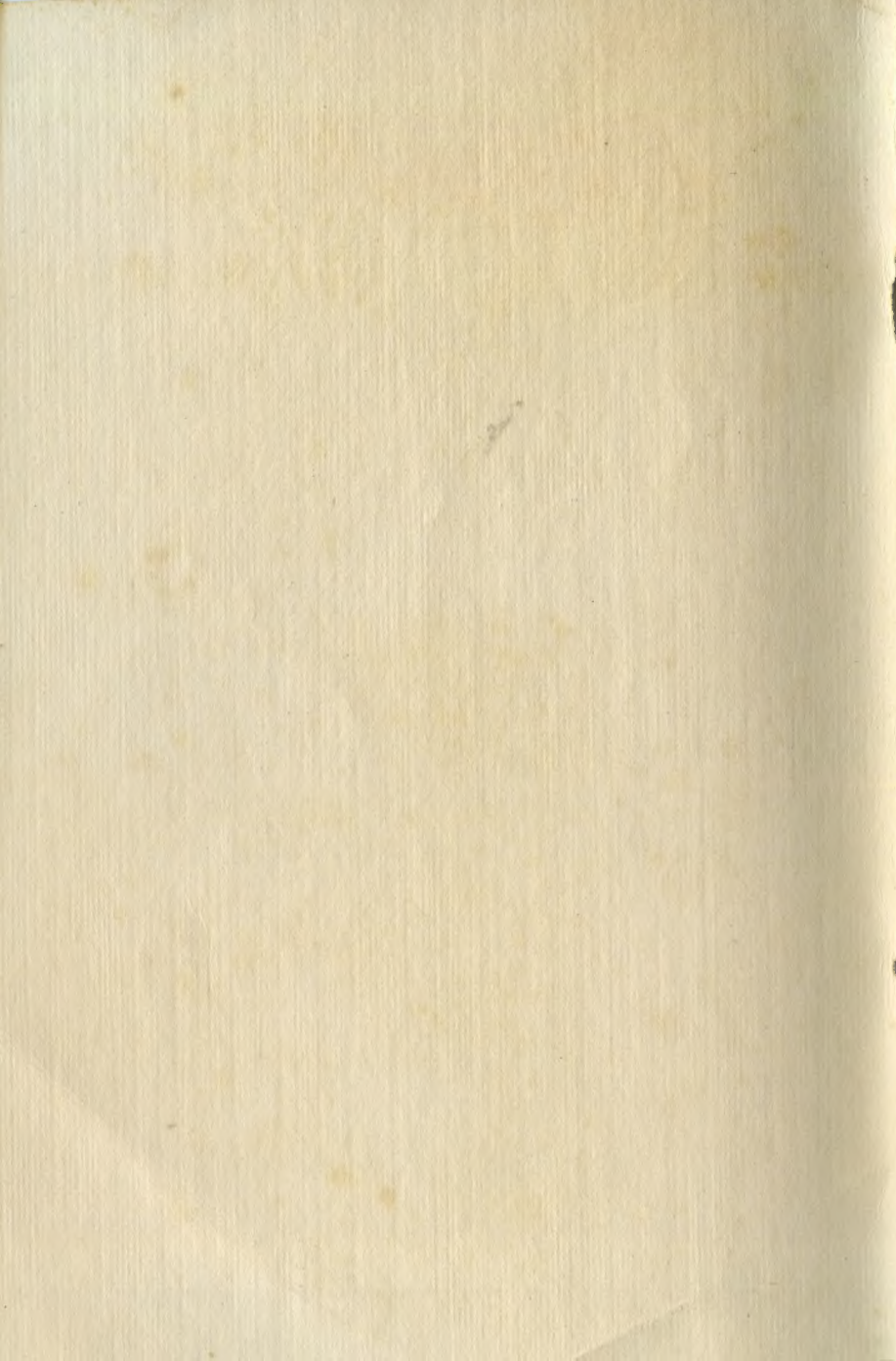


Good things to eat

FROM
OUT OF THE
AIR



136 tested
radio recipes



Good things to eat

FROM
OUT OF THE
AIR

by Winifred S. Carter

136 tested radio recipes

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By The Procter & Gamble Co.
Cincinnati

Form No. 187 T
Printed in U. S. A.



HERE are two things I'll always remember:

1. The interesting times I've had traveling all over this big country of ours—gathering new recipes in little out-of-the-way places; swapping cooking stories with dozens of your good cooks.

2. My first experience before a microphone.

I won't try to deny that I was nervous. I still am—a bit. Although by now I feel I am really an old hand at this radio business. I've been at it for over a year, on both of the big radio "chains", and I've gotten to know the difference between a signature song and a station break almost as well as I know the difference between a *baking-powder* biscuit and a *soda* biscuit!

In this little book I have gathered together some of the best recipes I have given over the air. Your letters in response to my radio talks have taught me which types of recipes are the most popular.

In using Crisco with these recipes see how Crisco adds in many ways to the delight of eating and to the ease of preparing foods. *Crisco is a modern, trouble-saving ingredient.*

Crisco is the only shortening and cooking fat you need to keep on hand—it serves every purpose. And Crisco stays fresh and sweet a long time without ice-box help.

Crisco fried foods are digestible

Foods fried in Crisco are a crisp, appetizing golden-brown outside; tender and well-done inside—*digestible*.

If you have often avoided serving fried foods, in the belief that they are indigestible, you need no longer hesitate on that score. *Crisco fried foods are digestible.* And it's

easy to understand why: Crisco does not smoke at proper frying temperatures. A smoking fat, you see, is burning. And a burnt fat is decomposed fat. It's this burnt fat that causes digestive trouble. To protect your family's digestion, fry in Crisco and be sure to fry at the proper heat (use a frying thermometer or follow the familiar "bread cube" test).

Everything you make with Crisco somehow turns out nicer—and much more digestible. For Crisco is a digestible shortening. Taste a little Crisco all by itself, just as it comes from the can—then taste a little of the cooking fat you are now using. Crisco's own pure, sweet taste will tell you why Crisco is digestible.

Crisco makes flaky, tender, *digestible* pie crust; fluffy, golden, *digestible* biscuits, light, *feathery* muffins.

Use Crisco to make light, tender cakes, too; notice how much easier it is to make good cakes with Crisco, because Crisco comes to you *pre-creamed*. Why, you can put your Crisco, sugar, and eggs into the mixing bowl *at one time* and stir them to a light foamy cream in a few brisk stirs.

If ever you have any questions to ask about the use of Crisco, address the Home Economics Department, Procter & Gamble, Cincinnati, Ohio. We will be pleased to help you.

WINIFRED S. CARTER.

P. S. Whenever I've chatted with announcers, singers, or orchestra leaders up at the broadcasting studios, the conversation sooner or later got around to food. In this way, I discovered in quite a few cases just what radio stars like to eat. I'm sharing the secret with you, at the foot of the pages throughout this book.

W. S. C.

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Cakes

DATE LOAF CAKE

- | | |
|--------------------------------|--|
| $\frac{1}{4}$ cup Crisco | $\frac{1}{2}$ teaspoon salt |
| 1 cup sugar | 2 teaspoons baking powder |
| 2 eggs | 1 package dates (stoned and cut) |
| $\frac{1}{2}$ teaspoon vanilla | 1 teaspoon soda sprinkled over dates |
| 1 cup nut meats cut small | |
| $1\frac{1}{2}$ cups flour | 1 cup hot water poured over dates and soda |

Blend the Crisco, sugar, and eggs together. Add the vanilla, then nuts. Sift flour, salt, and baking powder together. Add to the first mixture alternately with the date and water mixture. Mix thoroughly. Turn into angel cake pan rubbed with Crisco, and bake in moderate oven (350° F.) one hour.

FEATHERWEIGHT WHITE CAKE

- | | |
|-----------------------------|---------------------------|
| $\frac{1}{2}$ cup Crisco | 2 teaspoons baking powder |
| 1 cup sugar | $\frac{1}{2}$ cup milk |
| 2 cups flour (sifted) | 1 teaspoon vanilla |
| $\frac{1}{2}$ teaspoon salt | 3 egg whites |

Blend Crisco and sugar together. Continue creaming until the mixture is very light. Stir in milk alternately with sifted dry ingredients. Fold in egg whites which have been beaten until stiff but not dry. Add vanilla. Turn batter into two medium sized layer pans rubbed with Crisco. Bake in a moderate oven (350° F.) for about 20 minutes or until slightly brown on top.

Radio's popular team, *PETER DE ROSE* and *MAY SIMON GREEN* (Miss De Rose did not pick the above favorite dish as I had suspected they would. May prefers Apple Griddle Cakes, while Peter likes Egg Flats with Tomatoes. But both share delicate-tasting dishes which are improved by being fried in a delicate-tasting, digestible fat—Crisco.

WEAF and affiliated B.B.C. stations



GOOD THINGS TO EAT

MAHOGANY CAKE (RED DEVIL'S FOOD)

First Part

- | | |
|--------------------------------|-----------------------------|
| $\frac{1}{2}$ cup Crisco | $\frac{1}{2}$ cup cocoa |
| $\frac{1}{2}$ cups brown sugar | 2 tablespoons boiling water |

3 egg yolks

Second Part

- | | |
|---------------------------|-----------------------------|
| 1 cups flour | $\frac{1}{2}$ teaspoon salt |
| 2 teaspoons baking powder | 1 cup milk |
| 1 teaspoon soda | 2 egg whites |

Blend Crisco and sugar together. Add hot water to the cocoa, then add well-beaten yolks. Pour cocoa and egg mixture into sugar mixture. Sift flour, baking powder, soda, and salt together and add alternately with milk to sugar mixture. Fold in well-beaten whites last. Bake in two paper-lined layer cake pans in moderate oven (350° F.) for 20 minutes. Use any filling desired.

CINNAMON LAYER CAKE

- | | |
|--------------------------|-----------------------------|
| $\frac{1}{2}$ cup Crisco | 5 teaspoons baking powder |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ teaspoon salt |
| 2 eggs separated | 2 teaspoons cinnamon |
| $\frac{1}{2}$ cup flour | $\frac{1}{2}$ cup milk |

Blend the Crisco, sugar, and egg yolks together. Sift the dry ingredients together and add alternately with the milk to the first mixture. Fold in one egg white whipped stiff and transfer to two layer cake pans rubbed with Crisco. Bake in a moderately hot oven (375° F.) until firm in the center and brown on top (about 20 minutes). Put together and cover with apple icing.

Apple Icing

Put $\frac{1}{2}$ cup sugar, 5 tablespoons water, 1 egg white, and the grated pulp of one medium-sized apple in the top of a double boiler. Place over hot



ALICE KERRY, the prettiest young wife in the "Singing Sister" sketches, dines on *Southern Diner*. You'll find a good recipe for this Southern favorite on page 18.

W.T. and associated S.B.L. stations

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16

Q. In the following, a statement is given followed by two conclusions. You have to decide which of the conclusions logically follows from the given statement.

Statement: All cats are mammals.

I. All mammals are cats.
II. Some cats are mammals.

Q. In the following, a statement is given followed by two conclusions. You have to decide which of the conclusions logically follows from the given statement.

Statement: Some cats are mammals.

I. All mammals are cats.
II. Some cats are mammals.

Statement: Some cats are mammals.

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I. All mammals are cats.
II. Some cats are mammals.

PIPER PERA

1 cup flour

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SPION REED

1. The first thing I noticed when I stepped out of the plane was the cold, crisp air. It felt like a fresh blanket. The ground below was a mix of brown and green, with some small white flowers scattered here and there. The sky was a deep blue, with a few wispy clouds. I took a deep breath and felt a sense of peace.

BLACK FISH

The first thing I noticed when I stepped out of the plane was the cold, crisp air. It felt like a fresh blanket. The ground below was a mix of brown and green, with some small white flowers scattered here and there. The sky was a deep blue, with a few wispy clouds. I took a deep breath and felt a sense of peace.

PARTIALS

The first thing I noticed when I stepped out of the plane was the cold, crisp air. It felt like a fresh blanket. The ground below was a mix of brown and green, with some small white flowers scattered here and there. The sky was a deep blue, with a few wispy clouds. I took a deep breath and felt a sense of peace.



When I stepped out of the plane, the first thing I noticed was the cold, crisp air. It felt like a fresh blanket. The ground below was a mix of brown and green, with some small white flowers scattered here and there. The sky was a deep blue, with a few wispy clouds. I took a deep breath and felt a sense of peace.

In 1911 and 1912, the first two expeditions

Pies and Pastry

SINGLE CRUST PIE

1 1/2 cups flour

1/2 teaspoon salt

1 egg yolk and 1/4 cup cold water

1/4 cup cold butter

1/4 cup cold lard

When baking, use a preheated oven

to bake the pie in a preheated oven

to bake the pie in a preheated oven

Double Crust

1 1/2 cups flour

1/2 teaspoon salt

1 egg yolk and 1/4 cup cold water

1/4 cup cold butter

1/4 cup cold lard

When baking, use a preheated oven

to bake the pie in a preheated oven

to bake the pie in a preheated oven

CRUST & PA

1 1/2 cups flour

1/2 teaspoon salt

1/4 cup cold butter

1/4 cup cold lard

When the crust is baked

to bake the pie in a preheated oven

to bake the pie in a preheated oven

to bake the pie in a preheated oven

to bake the pie in a preheated oven

to bake the pie in a preheated oven

When the crust is baked





Put the filling into the tart shells. Wash the tart shells with water and dry them. Add a little of the filling to the tart shells. Bake the tart shells in the oven for 10 minutes.

Filling

Put the tart shells in the oven for 10 minutes. Add a little of the filling to the tart shells. Bake the tart shells in the oven for 10 minutes.

Put the tart shells in the oven for 10 minutes. Add a little of the filling to the tart shells. Bake the tart shells in the oven for 10 minutes. Put the tart shells in the oven for 10 minutes. Add a little of the filling to the tart shells. Bake the tart shells in the oven for 10 minutes.

DEEP DISH APPLE PIE

Filling Recipe

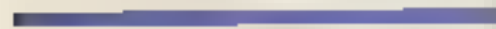
Put the flour in the bowl. Add the sugar and the butter. Mix the flour, sugar and butter together.

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Filling

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Put the flour in the bowl. Add the sugar and the butter. Mix the flour, sugar and butter together.



Cover with a lid and cook for 10 minutes. Remove the lid and cook for 10 minutes more.

Cover with a lid and cook for 10 minutes. Remove the lid and cook for 10 minutes more.

DIP DIMP H K. REFERR P E

1. Cut up the

2. Cut up the

3. Cut up the

Wash and cut up the vegetables.

juicy, add a little oil.

Be careful not to burn the vegetables.

Put the vegetables in a bowl.

and mix them well.

REFFERSCOT H PIT

1. Cut up the vegetables.

2. Cut up the vegetables.

3. Cut up the vegetables.

4. Cut up the vegetables.

Wash and cut up the vegetables.

in a bowl (about 1/2 cup).

about 3 minutes. Add a little oil.

beaten egg. Add a little oil.

cover with a lid and cook for 10 minutes.

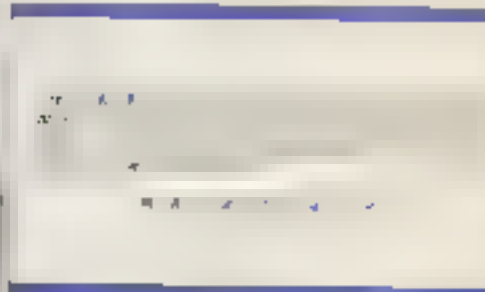
SWEET POTATO MAPS H K. REFERR P E

1. Cut up the vegetables.

2. Cut up the vegetables.

3. Cut up the vegetables.

4. Cut up the vegetables.



PINEAPPLE MERINGUE PIE

Filling

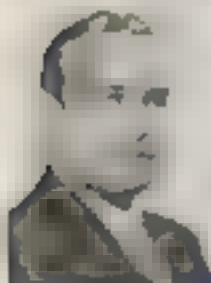
1	cup	pineapple juice	1	cup	white sugar
1	cup	pineapple chunks	1	cup	white sugar
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1	cup	pineapple juice	1	cup	white sugar
1	cup	pineapple juice	1	cup	white sugar
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1	cup	pineapple juice	1	cup	white sugar
1	cup	pineapple juice	1	cup	white sugar
1	cup	pineapple juice	1	cup	white sugar

Meringue

1	cup	white sugar	1	cup	white sugar
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Assembly

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DRAFT COPY - NOT FOR PUBLICATION

FRUIT AMBER PIE

- 2 cups fresh grapefruit
- 1 cup sugar
- 1/2 cup water
- 1/2 cup flour
- 1/2 cup milk
- 1/2 cup oil

- 1/2 cup
- 1/2 cup
- 1/2 cup
- 1/2 cup
- 1/2 cup
- 1/2 cup

Put in a large bowl. Add sugar, water, flour, milk, oil, and grapefruit. Mix well. Bake in a 9x13 inch pan at 350°F for 45 minutes. Serve warm.

APPLE RASIN AND NUT PIE

- 1/2 cup sugar
- 1/2 cup raisins
- 1/2 cup nuts
- 1/2 cup oil

- 1/2 cup
- 1/2 cup
- 1/2 cup
- 1/2 cup

Put in a large bowl. Add sugar, raisins, nuts, oil, and flour. Mix well. Bake in a 9x13 inch pan at 350°F for 45 minutes. Serve warm.

Recipe for Fruit Amber Pie and Apple Raisin and Nut Pie

Recipe for Fruit Amber Pie and Apple Raisin and Nut Pie





PEACH TART

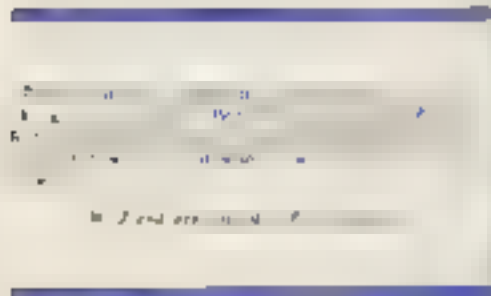
1/2 cup butter
 1/2 cup sugar
 1 egg
 1/2 cup flour
 1/2 cup milk
 1/2 cup cream
 1/2 cup sugar
 1/2 cup flour
 1/2 cup milk
 1/2 cup cream

Preheat oven to 350°F. Roll out dough and place in tart pan. Add filling and bake for 30 minutes. Cool and serve with whipped cream.

1/2 cup butter
 1/2 cup sugar
 1 egg
 1/2 cup flour
 1/2 cup milk
 1/2 cup cream
 1/2 cup sugar
 1/2 cup flour
 1/2 cup milk
 1/2 cup cream

LEMON CHEESE TART

1/2 cup butter
 1/2 cup sugar
 1 egg
 1/2 cup flour
 1/2 cup milk
 1/2 cup cream
 1/2 cup sugar
 1/2 cup flour
 1/2 cup milk
 1/2 cup cream



MAPLE CREAM PIE OR TARTS

Filling

- 1 1/2 cups Cream Cheese 1/2 cup
1/2 cup Sugar 1/2 cup
1/2 cup Maple Syrup 1/2 cup

Whipped Cream (optional)

Put cream cheese in a double boiler and stir over low heat until melted. Add sugar and maple syrup and stir until well mixed. If you like, add whipped cream and stir until well mixed. This recipe will make 12 tarts or 6 pies.

Assembly

- 1/2 cup Whipped Cream 1/2 cup Maple Syrup 1/2 cup Sugar

Put 1/2 cup of the mixture in the bottom of each tart or pie shell. Bake at 350°F for 15 minutes.

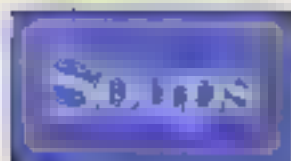
CHERRY TARTS

- 1 cup Fresh Cherries 1/2 cup
1/2 cup Sugar 1/2 cup

Put cherries in a double boiler and stir over low heat until they are soft. Add sugar and stir until well mixed. This recipe will make 12 tarts or 6 pies.



1/2 cup Whipped Cream 1/2 cup
1/2 cup Maple Syrup 1/2 cup
1/2 cup Sugar 1/2 cup



CREAM OF TOMATO SOUP

Serves 4 to 6

1 cup milk
1/2 cup cream
1/2 cup butter
1/2 cup flour

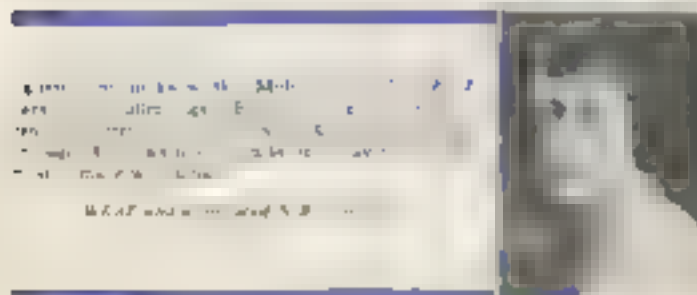
1/2 cup tomato soup
1/2 cup tomato soup
1/2 cup tomato soup
1/2 cup tomato soup

CORN SOUP

(Serves 4 to 6)

1 pint milk
1 pint milk
1 pint milk
1 pint milk

1 pint milk
1 pint milk
1 pint milk
1 pint milk





Math 101

Section 1.1

1.1.1	1.1.2	1.1.3	1.1.4	1.1.5	1.1.6	1.1.7	1.1.8	1.1.9	1.1.10	1.1.11	1.1.12	1.1.13	1.1.14	1.1.15	1.1.16	1.1.17	1.1.18	1.1.19	1.1.20	1.1.21	1.1.22	1.1.23	1.1.24	1.1.25	1.1.26	1.1.27	1.1.28	1.1.29	1.1.30	1.1.31	1.1.32	1.1.33	1.1.34	1.1.35	1.1.36	1.1.37	1.1.38	1.1.39	1.1.40	1.1.41	1.1.42	1.1.43	1.1.44	1.1.45	1.1.46	1.1.47	1.1.48	1.1.49	1.1.50	1.1.51	1.1.52	1.1.53	1.1.54	1.1.55	1.1.56	1.1.57	1.1.58	1.1.59	1.1.60	1.1.61	1.1.62	1.1.63	1.1.64	1.1.65	1.1.66	1.1.67	1.1.68	1.1.69	1.1.70	1.1.71	1.1.72	1.1.73	1.1.74	1.1.75	1.1.76	1.1.77	1.1.78	1.1.79	1.1.80	1.1.81	1.1.82	1.1.83	1.1.84	1.1.85	1.1.86	1.1.87	1.1.88	1.1.89	1.1.90	1.1.91	1.1.92	1.1.93	1.1.94	1.1.95	1.1.96	1.1.97	1.1.98	1.1.99	1.1.100
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What have you got to eat for dessert?

HI FROM THE CUPPAGE P. D. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

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Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.



Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Hi from the cuppage p. d. N.Y.

Whipped Cream Filling

1/2 cup cream
 1/2 cup sugar
 1/2 tsp vanilla
 1/2 tsp salt

Vanilla Custard

1/2 cup milk
 1/2 cup sugar
 1/2 tsp vanilla
 1/2 tsp salt

Chocolate Cream Filling

1/2 cup sugar
 1/2 cup milk
 1/2 tsp vanilla
 1/2 tsp salt

1/2 cup milk
 1/2 cup sugar
 1/2 tsp vanilla
 1/2 tsp salt

P. M. C. C. C.

1/2 cup milk
 1/2 cup sugar
 1/2 tsp vanilla
 1/2 tsp salt

1/2 cup milk
 1/2 cup sugar
 1/2 tsp vanilla
 1/2 tsp salt

1/2 cup milk
 1/2 cup sugar
 1/2 tsp vanilla
 1/2 tsp salt



PEARL LUBBER

The first thing I noticed when I stepped
 out of the boat was the cool, damp air.
 It felt like a warm blanket. The water
 was calm, reflecting the sky. I
 looked down at my feet. The sand was
 soft and white. I took a deep breath.
 The smell of salt and sea was
 everywhere. I felt like I was in a
 dream. The sun was shining, and the
 waves were gentle. I was in luck.

PEARL HULL

The first thing I noticed when I stepped
 out of the boat was the cool, damp air.
 It felt like a warm blanket. The water
 was calm, reflecting the sky. I
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 soft and white. I took a deep breath.
 The smell of salt and sea was
 everywhere. I felt like I was in a
 dream. The sun was shining, and the
 waves were gentle. I was in luck.



The first thing I noticed when I stepped
 out of the boat was the cool, damp air.
 It felt like a warm blanket. The water
 was calm, reflecting the sky. I
 looked down at my feet. The sand was
 soft and white. I took a deep breath.
 The smell of salt and sea was
 everywhere. I felt like I was in a
 dream. The sun was shining, and the
 waves were gentle. I was in luck.

Proche R. H.

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PINEAPPLE TARTS

1. In a large bowl, combine the flour, sugar, salt, and butter. Mix with a pastry blender or your hands until the mixture is crumbly. Add the egg and mix until the dough is just moistened. Roll out on a floured surface and cut into rounds. Bake in a preheated oven for 10 minutes.

Filling

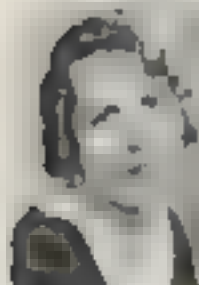
2. In a small bowl, combine the pineapple, sugar, and lemon juice. Mix well.

3. Place the filling in the center of each tart shell. Bake in a preheated oven for 10 minutes.

PINEAPPLE TARTS

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3. Place the filling in the center of each tart shell. Bake in a preheated oven for 10 minutes.

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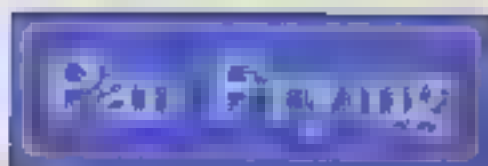
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FISH FILLETS - ALFRED

Serves 4 to 6)

1 lb. fresh fillets of fish + 1/2 cup butter
 1/2 cup cream + 1/2 cup milk
 1/2 cup cheese + 1/2 cup flour
 1/2 cup salt + 1/2 cup pepper

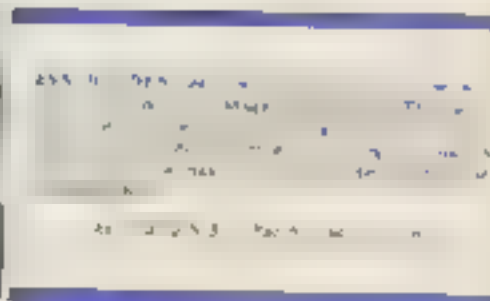
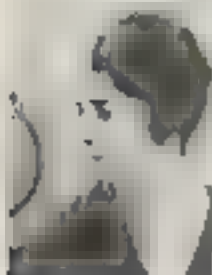
63. 1/2 cup butter + 1/2 cup milk + 1/2 cup cream + 1/2 cup cheese + 1/2 cup flour + 1/2 cup salt + 1/2 cup pepper

FISH FILLETS - ITALIAN

Serves 4 to 6)

1 lb. fresh fillets of fish + 1/2 cup butter
 1/2 cup cream + 1/2 cup milk + 1/2 cup cheese + 1/2 cup flour
 1/2 cup salt + 1/2 cup pepper

64. 1/2 cup butter + 1/2 cup milk + 1/2 cup cream + 1/2 cup cheese + 1/2 cup flour + 1/2 cup salt + 1/2 cup pepper



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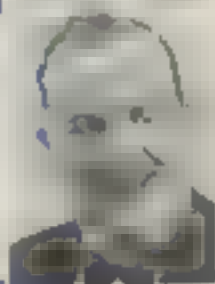
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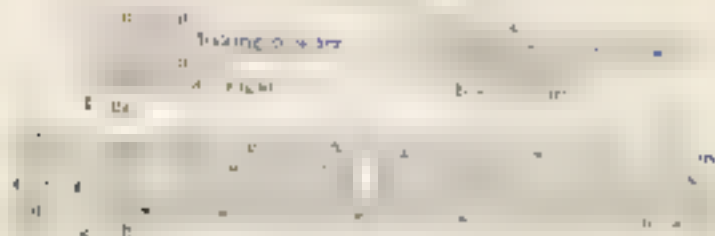
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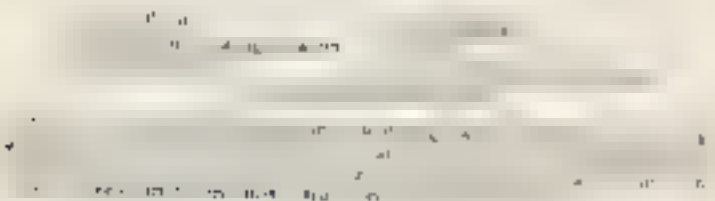
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VEGETABLE FRITTERS

Agenda 12 to 15

אם אתם רוצים להצטרף לרשימת התפוצה שלנו, [לחצו כאן](#)

2. **Table 1** (continued)[illegible]

PLATE 51. *Platydictyon*

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4. 3/4 cup sugar

$\mathbf{A} = \begin{bmatrix} 1 & 2 & 3 \\ 4 & 5 & 6 \\ 7 & 8 & 9 \end{bmatrix}$

$\frac{d}{dt} \left(\frac{\partial L}{\partial \dot{x}} \right) = \frac{\partial L}{\partial x}$

[illegible]

15 October 1992

சுருதி குரூபம்	கீழ்க்	அகலம்	மேல்
சுருதி இவ்வகை	தாழ்வு	உயர்வு	மேல்
சுருதி இவ்வகை	தாழ்வு	உயர்வு	மேல்



For $\alpha \in \mathbb{R}$, let \mathcal{H}_α denote the Hilbert space of functions f on \mathbb{R}^d with norm $\|f\|_\alpha$ defined by

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$\frac{1}{2} \left(\frac{1}{2} \right) = \frac{1}{4}$

J. Math. Sci. 1999, Vol. 97, No. 1, pp. 1–10. Translated from *Mathematical Notes*, Vol. 65, No. 1, 1999.

4. Service of process.

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7. 10. 1951

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[illegible]

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1. *Journal of the American Medical Association*, 1997; 277: 1033-1038.

$\mathcal{F}_1 \in \mathcal{H}_1$ and $\mathcal{F}_2 \in \mathcal{H}_2$. We consider the following two cases:

$$d = \frac{1}{\pi} \int_0^{2\pi} d\theta \left(\frac{\partial x}{\partial \theta} \right)^2 = \frac{1}{\pi} \int_0^{2\pi} d\theta \left(\frac{\partial y}{\partial \theta} \right)^2$$


4. 4. 4. 4. 4

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المجلة ١٤٤٤

$\frac{1}{n} \sum_{i=1}^n x_i = \bar{x}$

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View Point

Решение. Пусть x — количество билетов, купленных по цене 1 рубль 50 копеек, y — количество билетов, купленных по цене 2 рубля 50 копеек. Тогда

Sept 2004 49

(continued)

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[illegible]

2011 年 12 月 15 日 星期四

1. The first thing I noticed when I stepped out of the plane was the cold, crisp air. It felt like a fresh blanket after a long, hot journey. The sun was shining brightly, and the birds were chirping happily. I took a deep breath and felt a sense of peace wash over me. The world was so beautiful, and I was so lucky to be here.

[illegible]

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Год выпуска: 2000

Source: <http://www.mexico.gov>.

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Р.А.А. 2004

图 1-1-1 454 号 2007 年 12 月 1 日



$\sigma^2 = 0.01$ 9. 120

André J. Pich

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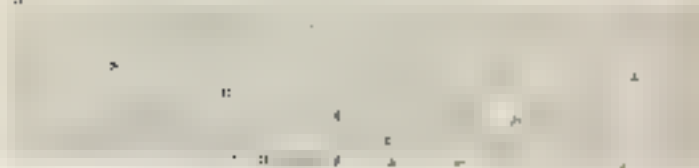
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TOMATOES AU GRATIN

(Serves 6)

1. In a large bowl, combine the tomatoes, onion, salt, and pepper. Toss well.

2. In a large bowl, combine the cream, butter, and cheese. Stir until the butter and cheese are melted.

3. Pour the tomato mixture into a large, shallow baking dish. Pour the cream mixture over the tomatoes. Sprinkle with the remaining cheese.

4. Bake in a preheated oven at 350°F for 30 minutes, or until the top is golden brown and the tomatoes are tender.

HOT AND COLD SALAD (Serves 6)

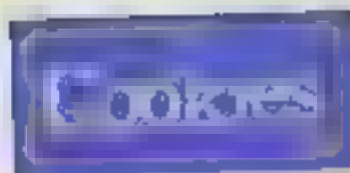
1. In a large bowl, combine the lettuce, tomatoes, and cucumbers. Toss well.

2. In a small bowl, combine the dressing, salt, and pepper. Toss well.

3. Pour the dressing over the salad. Toss well.

4. Refrigerate for 1 hour before serving.

5. To serve, divide the salad into 6 equal portions. Sprinkle each portion with the remaining dressing.



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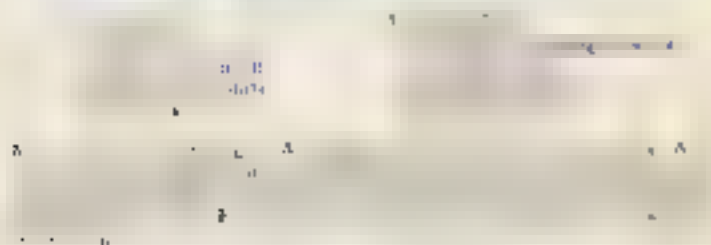
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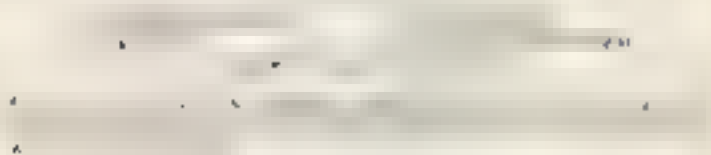
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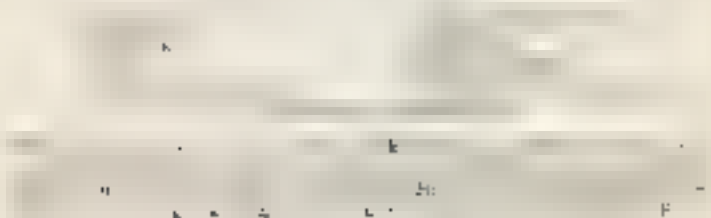
POWERED WING DESIGN



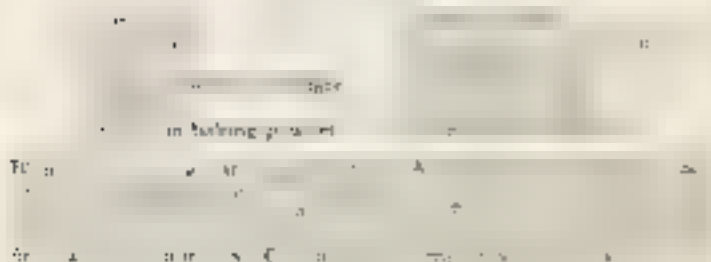
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9. [www.ck12.org](#)

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4. $\frac{1}{2} \times 100 = 50$ (50%)

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de la 1^a a la 4^a etapa de la vida.

Figure 1

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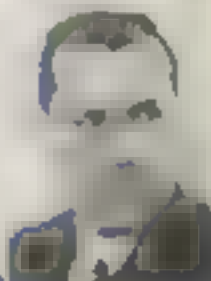
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STRAWBERRY HEARTS

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| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 | 31 | 32 | 33 | 34 | 35 | 36 | 37 | 38 | 39 | 40 | 41 | 42 | 43 | 44 | 45 | 46 | 47 | 48 | 49 | 50 | 51 | 52 | 53 | 54 | 55 | 56 | 57 | 58 | 59 | 60 | 61 | 62 | 63 | 64 | 65 | 66 | 67 | 68 | 69 | 70 | 71 | 72 | 73 | 74 | 75 | 76 | 77 | 78 | 79 | 80 | 81 | 82 | 83 | 84 | 85 | 86 | 87 | 88 | 89 | 90 | 91 | 92 | 93 | 94 | 95 | 96 | 97 | 98 | 99 | 100 |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 | 31 | 32 | 33 | 34 | 35 | 36 | 37 | 38 | 39 | 40 | 41 | 42 | 43 | 44 | 45 | 46 | 47 | 48 | 49 | 50 | 51 | 52 | 53 | 54 | 55 | 56 | 57 | 58 | 59 | 60 | 61 | 62 | 63 | 64 | 65 | 66 | 67 | 68 | 69 | 70 | 71 | 72 | 73 | 74 | 75 | 76 | 77 | 78 | 79 | 80 | 81 | 82 | 83 | 84 | 85 | 86 | 87 | 88 | 89 | 90 | 91 | 92 | 93 | 94 | 95 | 96 | 97 | 98 | 99 | 100 |

RAIN & COOKIES

| | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 | 31 | 32 | 33 | 34 | 35 | 36 | 37 | 38 | 39 | 40 | 41 | 42 | 43 | 44 | 45 | 46 | 47 | 48 | 49 | 50 | 51 | 52 | 53 | 54 | 55 | 56 | 57 | 58 | 59 | 60 | 61 | 62 | 63 | 64 | 65 | 66 | 67 | 68 | 69 | 70 | 71 | 72 | 73 | 74 | 75 | 76 | 77 | 78 | 79 | 80 | 81 | 82 | 83 | 84 | 85 | 86 | 87 | 88 | 89 | 90 | 91 | 92 | 93 | 94 | 95 | 96 | 97 | 98 | 99 | 100 |
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 | 31 | 32 | 33 | 34 | 35 | 36 | 37 | 38 | 39 | 40 | 41 | 42 | 43 | 44 | 45 | 46 | 47 | 48 | 49 | 50 | 51 | 52 | 53 | 54 | 55 | 56 | 57 | 58 | 59 | 60 | 61 | 62 | 63 | 64 | 65 | 66 | 67 | 68 | 69 | 70 | 71 | 72 | 73 | 74 | 75 | 76 | 77 | 78 | 79 | 80 | 81 | 82 | 83 | 84 | 85 | 86 | 87 | 88 | 89 | 90 | 91 | 92 | 93 | 94 | 95 | 96 | 97 | 98 | 99 | 100 |



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| π_0 | π_1 | π_2 | π_3 | π_4 | π_5 | π_6 | π_7 | π_8 | π_9 | π_{10} | π_{11} | π_{12} | π_{13} | π_{14} | π_{15} | π_{16} | π_{17} | π_{18} | π_{19} | π_{20} | π_{21} | π_{22} | π_{23} | π_{24} | π_{25} | π_{26} | π_{27} | π_{28} | π_{29} | π_{30} | π_{31} | π_{32} | π_{33} | π_{34} | π_{35} | π_{36} | π_{37} | π_{38} | π_{39} | π_{40} | π_{41} | π_{42} | π_{43} | π_{44} | π_{45} | π_{46} | π_{47} | π_{48} | π_{49} | π_{50} | π_{51} | π_{52} | π_{53} | π_{54} | π_{55} | π_{56} | π_{57} | π_{58} | π_{59} | π_{60} | π_{61} | π_{62} | π_{63} | π_{64} | π_{65} | π_{66} | π_{67} | π_{68} | π_{69} | π_{70} | π_{71} | π_{72} | π_{73} | π_{74} | π_{75} | π_{76} | π_{77} | π_{78} | π_{79} | π_{80} | π_{81} | π_{82} | π_{83} | π_{84} | π_{85} | π_{86} | π_{87} | π_{88} | π_{89} | π_{90} | π_{91} | π_{92} | π_{93} | π_{94} | π_{95} | π_{96} | π_{97} | π_{98} | π_{99} |
|---------|---------|---------|---------|---------|---------|---------|---------|---------|---------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|
| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 | 31 | 32 | 33 | 34 | 35 | 36 | 37 | 38 | 39 | 40 | 41 | 42 | 43 | 44 | 45 | 46 | 47 | 48 | 49 | 50 | 51 | 52 | 53 | 54 | 55 | 56 | 57 | 58 | 59 | 60 | 61 | 62 | 63 | 64 | 65 | 66 | 67 | 68 | 69 | 70 | 71 | 72 | 73 | 74 | 75 | 76 | 77 | 78 | 79 | 80 | 81 | 82 | 83 | 84 | 85 | 86 | 87 | 88 | 89 | 90 | 91 | 92 | 93 | 94 | 95 | 96 | 97 | 98 | 99 |

4. Sd. EN 51 K P.

A. M. H. ...

T. L. ...

M. H. ...

$\mu_1, \mu_2 \in \mathbb{R}^2$

$$\begin{aligned} & \text{b. } \mu = 119.2 \\ & \text{c. } \sigma^2 = 17.5 \\ & \text{d. } \sigma = 4.187 \end{aligned}$$

Демонстрация фильма

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George Washington, 1799

ID: JFAD46 ENR0509

Noting that the above are relative to the \mathbb{R} of the \mathbb{R} -module \mathbb{R}



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Radio Programs I like to hear

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